

WHAT IS CLAIMED IS:

1. A unitary meat product comprising substantially all the meat of a single poultry carcass in a single integral butchered cut that is separated from the rib and breast bones of the poultry carcass.
- 5 2. The product according to Claim 1, wherein at least one wing bone of the poultry carcass is separated from the unitary meat product.
3. The product according to Claim 1, wherein at least one thigh bone of the poultry carcass is separated from the unitary meat product.
4. The product according to Claim 1, wherein at least one leg bone of the
10 poultry carcass is separated from the unitary meat product.
5. A method of preparing a unitary meat product comprising:
 separating the meat of a poultry carcass from the rib and breast bones of the carcass, wherein substantially all the meat of the poultry carcass forms an integral
 butchered cut.
- 15 6. The method according to Claim 5, further comprising:
 separating at least one wing bone of the poultry carcass from the integral
 butchered cut.
7. The method according to Claim 5, further comprising:
 separating at least one thigh bone of the poultry carcass from the integral
20 butchered cut.
8. The method according to Claim 5, further comprising:
 separating at least one leg bone of the poultry carcass from the integral
 butchered cut.

9. A semi-boneless poultry product comprising substantially all the meat of a single poultry carcass in an integral butchered cut that is separated from the rib and breast bones of the poultry carcass.

10. The semi-boneless poultry product according to Claim 9, wherein the
5 integral butchered cut is stitched to seal substantially the same meat facing the interior of a fully-boned poultry carcass to face the interior of the semi-boneless poultry product.

11. The semi-boneless poultry product according to Claim 9, wherein the integral butchered cut is trussed, wrapped or netted.

10 12. The semi-boneless poultry product according to Claim 10, wherein the integral butchered cut is trussed, wrapped or netted.

13. The semi-boneless poultry product according to Claim 9, wherein the integral butchered cut is cooked, marinated, seasoned, flavored, chemically treated, frozen or irradiated.

15 14. A method of preparing a semi-boneless poultry product comprising:
separating the meat of a poultry carcass from the rib and breast bones of the carcass, wherein substantially all the meat of the poultry carcass forms an integral butchered cut,

stitching the integral butchered cut to seal the meat originally facing the
20 interior of a fully-boned poultry carcass to face the interior and forming a semi-boneless poultry product,

optionally trussing, wrapping or netting the semi-boneless poultry product,

optionally treating the semi-boneless poultry product with marinade,
seasoning, flavoring, or other chemical,

optionally preserving the semi-boneless poultry product by treatment with
radiation or freezing,

5 optionally cooking the semi-boneless poultry product, and

optionally cutting, carving or serving the semi-boneless poultry product.

15. A semi-boneless poultry product prepared according to the method of
Claim 14.

10 16. A unitary meat product comprising approximately one half of the meat
of a single poultry carcass in a single integral butchered cut that is separated from
the rib and breast bones of the poultry carcass.

17. The product according to Claim 16, wherein at least one wing bone of
the poultry carcass is separated from the unitary meat product.

15 18. The product according to Claim 16, wherein at least one thigh bone of
the poultry carcass is separated from the unitary meat product.

19. The product according to Claim 16, wherein at least one leg bone of the
poultry carcass is separated from the unitary meat product.

20. The product according to Claim 16, comprising approximately one half
of the breast meat of the poultry carcass from which the product is derived.

20 21. The product according to Claim 16, wherein the integral butchered cut
is wrapped, netted, trussed or linked to another product, cooked, marinated,
seasoned, flavored, chemically treated, frozen or irradiated.

22. A method of preparing a semi-boneless poultry product comprising:
separating half the meat of a poultry carcass from the rib and breast bones
of the carcass, wherein substantially half the meat of the poultry carcass forms an
integral butchered cut,

- 5 optionally treating the semi-boneless poultry product with marinade,
seasoning, flavoring, or other chemical,
optionally netting or wrapping the semi-boneless poultry product,
optionally preserving the semi-boneless poultry product by treatment with
radiation or freezing,
- 10 optionally cooking the semi-boneless poultry product, and
optionally carving or serving the semi-boneless poultry product.

23. A semi-boneless poultry product prepared according to the method of
Claim 22.